

Hulda Harvey

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CORE SKILLS

Cuisine Styles

Plant-based

Kitchen Skills

Baking • Butchery

Operations

Supplier Negotiation

Soft Skills

Time Management • Team Leadership • Training • Quality Control

PROFILE

Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

WORK EXPERIENCE

Private Chef — Streich - Herzog (Sep 2024 - May 2025)

- Catered private events for up to 168 guests with 95%+ client satisfaction.
- Maintained food cost under 24% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.
- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Marks - Veum (Nov 2016 - Jul 2022)

- Maintained food cost under 33% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.

Executive Chef — Kuvalis, Satterfield and Ondricka (Jan 2019 - Sep 2021)

- Maintained food cost under 26% with vendor negotiations and waste controls.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 8% through optimized dish pricing.

Line Cook — Kulas - Ebert (Jul 2024 - Present)

- Designed seasonal menu increasing revenue by 11% through optimized dish pricing.
- Maintained food cost under 22% with vendor negotiations and waste controls.
- Catered private events for up to 191 guests with 95%+ client satisfaction.
- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Doyle - Lebsack (Jan 2020 - Jul 2020)

- Designed seasonal menu increasing revenue by 35% through optimized dish pricing.
- Catered private events for up to 247 guests with 95%+ client satisfaction.
- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Lindgren Inc College (2023)